



OVERVIEW

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. In this years, Year 11 students will produce 2 dishes that are suitable for 2 different clients. They will then analyse these dishes for nutritional content, affects of cooking on ingredients, menu planning, making their dishes and evaluating their own performance. This is worth 60% of the final grade. They will then complete the written exam which is worth 40% of the final grade.

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Theory – Written exam revision

1. Unit 4 – Food safety
2. Unit 4 – assessment - Written assessment
3. Unit 1 – Commercial/non commercial
4. Unit 1 standards and ratings
5. Job roles and responsibilities
6. The kitchen brigade
7. Employment and contracts
8. Unit 1 – Factors that affect success
9. Unit 1 assessment - Written assessment
10. Unit 2 – front and back of house
11. Dress code
12. Customer needs
13. Unit 2 assessment - Written assessment
14. Unit 3 – Legislations
15. Unit 3 assessment - Written assessment
16. Past papers exam practice

Practical cooking

1. Selected recipes to build on skills and knowledge

Assessment:

Teacher assessment theory – exam style marking for end of unit tests.
Teacher assessment – Synoptic
AO1 Recall knowledge and show understanding
AO2 Practical cooking skills
AO3 Analyse and evaluate knowledge and understanding

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Theory – Written exam revision

1. Exam revision
2. Exam revision
3. FINAL WRITTEN EXAM

Practical cookery lessons

1. Selected recipes to build on skills and knowledge

Assessment:

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Sum

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Teacher assessment theory – exam style marking for end of unit tests.
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AO2 Practical cooking skills
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Useful resources for supporting your child at home:

BBC bite size – Hospitality and catering
BBC good food – Recipe ideas for exam

Homework:

Homework will be set fortnightly; this will be either set online or given in class.